



DOMAINE ALBERT BOXLER

Country: France

Region: Alsace

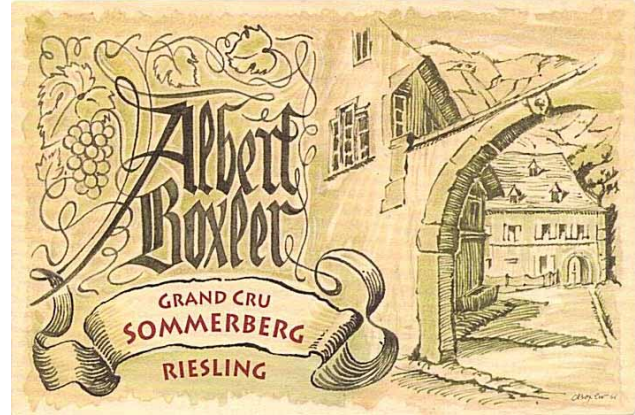
Appellation(s): Alsace, Crémant d'Alsace,
Alsace Grand Cru

Producer: Jean Boxler

Founded: 1673

Annual Production: 5200 cases

Farming: Traditional



The small family domaine in France that works traditionally using techniques and *savoir faire* passed down across multiple generations is under serious threat today. Consolidation, technology, regulation, foreign investment, globalization, and many other factors (all in the name of progress), threaten the great agricultural tradition of winegrowing in France, arguably the world's greatest winegrowing culture. Few domaines in France embody this way of life more ably and proudly than Domaine Albert Boxler in Niedermorschwihr. Jean Boxler, many generations removed from his ancestor of the same name that moved here from Switzerland in 1673, currently rules the roost at this humble yet incredibly exciting domaine. Intense and serious about his land, his craft, and his wine, Jean is the genius behind what are certainly some of the finest white wines in Alsace (and the world).

World War II brought Jean's grandfather Albert back to Niedermorschwihr from Montana, where he was busy enjoying the natural gifts of big sky country. After the war Albert returned to the family domaine in time to harvest the 1946 crop. He became the first generation to bottle the family's production himself and commercialize it under a family label. The wine still wears a label drawn by his cousin in 1946. Albert's son Jean-Marc continued the tradition for several decades until passing the baton to his son Jean in 1996.

The family's holdings are centered around the ancient village of Niedermorschwihr in the Haut-Rhin, dominated by the imposing granite hillside *grand cru*, Sommerberg. Jean vinifies micro-parcels within this *cru* separately, de-classifying some into his Réserve wines and producing multiple bottlings of Sommerberg from the different *lieux-dits* depending on the vintage. Sommerberg gives racy, intensely structured, very long-lived wines. Riesling, Pinot Gris, and Pinot Blanc are the specialties of the domaine, while Boxler also produces one of Alsace's best Crémants (and Edelzwickers), an incredible Gewurztraminer grown in limestone, and some of the most hauntingly pure Vendanges Tardives and SGNs in all of Alsace. If that weren't enough, the Boxlers also own land in the powerful *grand cru* Brand, the ultimate counterpart to their holdings in Sommerberg.

The Sommerberg hillside terminates in Jean's driveway, making it easy to basically live in the vineyards, ensuring exceptionally healthy fruit year after year. After harvest, the wines are vinified and aged in old *fondres* in a small cellar underneath the family home until bottling. Not much has changed over the centuries; not much has needed to. Tasting through the entire range of Boxler's wines is ample proof of the fact that Alsace, along with Burgundy, is the source of the world's most complex, exciting white wines, and will probably always be.



KERMIT LYNCH WINE MERCHANT

DOMAINE ALBERT BOXLER (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Chasselas	Chasselas	45 years	Granite	13.8 ha in total
Sylvaner	Sylvaner	50 years	Granite	
Muscat	Muscat d'Alsace	40 years	Limestone	
Muscat <i>Grand Cru Brand</i>	50% Muscat Ottonel 50% Muscat d'Alsace	Planted in 1964	Granite	
Edelzwicker Réserve	Varies by vintage, see below	N/A	Granite, Alluvial	
Riesling	Riesling	8 – 50 years	Granite, Limestone	
Riesling Réserve	Riesling	15 years	Granite	
Riesling <i>Grand Cru Sommerberg</i>	Riesling	40 years	Granite	
Riesling <i>Grand Cru Sommerberg</i> “Dudenstein”	Riesling	65 years	Granite	
Riesling <i>Grand Cru Sommerberg</i> “Eckberg”	Riesling	35 – 40 years	Granite	
Riesling <i>Grand Cru Sommerberg</i> “Scheibenberg”	Riesling	20 years	Granite	
Riesling <i>Grand Cru Brand</i>	Riesling	40 years	Granite	
Riesling <i>Grand Cru Brand</i> “Kirchberg”	Riesling	67 years	Granite	
Pinot Blanc	Pinot Blanc	40 years	Granite	
Pinot Blanc Réserve	Pinot Blanc	40 years	Granite	
Pinot Gris	Pinot Gris	30 years	Granite, Limestone	
Pinot Gris Réserve	Pinot Gris	15 – 65 years	Granite	
Pinot Gris <i>Grand Cru Sommerberg</i>	Pinot Gris	14 – 25 years	Granite	
Pinot Gris <i>Grand Cru Sommerberg</i> “Wibtal”	Pinot Gris	14 – 25 years	Granite	
Pinot Gris <i>Grand Cru Sommerberg</i> “Eckberg”	Pinot Gris	N/A	Limestone, granite, alluvial	



KERMIT LYNCH WINE MERCHANT

Pinot Gris <i>Grand Cru Brand</i>	Pinot Gris	22-45 years	Granite
Pinot Gris <i>Grand Cru</i> “Heimbourg”	Pinot Gris	Planted in 1976	Limestone
Gewurztraminer	Gewurztraminer	10 – 65 years	Granite, Limestone, Alluvial
Gewurztraminer Réserve	Gewurztraminer	40 – 67 years	Limestone
Gewurztraminer <i>Grand Cru Brand</i>	Gewurztraminer	40 years	Granite
Pinot Noir	Pinot Noir	N/A	Granite
Pinot Noir “S”	Pinot Noir	50 years	Granite
Crémant d’Alsace	30% Pinot Blanc 50% Pinot Auxerrois 20% Pinot Noir	8 – 40 years	Alluvial
Riesling <i>Grand Cru Sommerberg VT**</i>	Riesling	40 years	Granite
Riesling <i>Grand Cru Sommerberg SGN**</i>	Riesling	40 years	Granite
Pinot Gris <i>Grand Cru Sommerberg VT**</i>	Pinot Gris	14 – 25 years	Granite
Pinot Gris <i>Grand Cru Sommerberg SGN**</i>	Pinot Gris	14 – 25 years	Granite
Gewurztraminer “Boland” VT	Gewurztraminer	40 years	Granite

* “ha”=hectares; one hectare equals roughly two and a half acres

**In some years, Riesling and Pinot Gris *Sommerberg Vendanges Tardives* and *Sélection de Grains Nobles* bottlings are produced from specific parcels

VITICULTURE / VINIFICATION

All White Wines:

- All grapes are harvested by hand
- No fining
- After pressing, cold settling before fermentation begins
- All fermentation is natural
- All wines vinified in *foudre* except Gewurztraminers, *Vendanges Tardives*, and *Sélection de Grains Nobles* which are vinified in stainless steel



KERMIT LYNCH WINE MERCHANT

DOMAINE ALBERT BOXLER (continued)

Edelzwicker Réserve:

- Blend changes each year
- 2010: Sylvaner, Pinot Blanc, Pinot Auxerrois, Riesling, Gewurztraminer
- 2011: Muscat, Riesling, Pinot Blanc, Chasselas
- 2012: Pinot Blanc, Riesling, Muscat, Chasselas
- 2013: Pinot Blanc, Riesling, Gewurztraminer
- 2014: 60% Pinot Blanc, 30% Riesling, 10% Muscat
- 2015: Pinot Auxerrois, Pinot Blanc, Pinot Gris, and Riesling
- 2016: Riesling, Pinot Blanc, Pinot Auxerrois, Sylvaner
- 2017: Riesling, Pinot Blanc, Pinot Gris
- 2018: Pinot Blanc, Pinot Auxerrois, Muscat, Riesling
- 2019: Sylvaner, Pinot Auxerrois, Pinot Gris, Riesling

Muscat:

- Sourced from the *lieu-dit* Boland, South-southeast exposure

Riesling:

- A blend of young vines from *grand cru Sommerberg* (granite *terroir*) and *Pfoeller* (limestone *terroir*)

Riesling Réserve:

- Young vine *grand cru* (both *Sommerberg* and *Brand* depending on vintage)

Riesling *Grand Cru Sommerberg* “Dudenstein”: 1.2 ha

Riesling *Grand Cru Sommerberg* “Eckberg”: .80 ha

Riesling *Grand Cru Sommerberg* “Scheibenberg”: .36 ha

Riesling *Grand Cru Brand* “Kirchberg”: .28 ha

Pinot Gris *Grand Cru Sommerberg* “Wibtal”: .80 ha

- Not all *grand cru* bottlings are produced every year

Pinot Gris Réserve:

- Young vine *grand cru* (both *Sommerberg* and *Brand* depending on vintage)

Pinot Blanc Réserve:

- From *grand cru Brand*

Gewurztraminer Réserve:

- A blend of young vines from *Heimbourg* and *Pfoeller* (limestone *terroir*)



KERMIT LYNCH *WINE MERCHANT*

DOMAINE ALBERT BOXLER (continued)

Pinot Noir “S”:

- 6 to 7 barrels made each year
- Maceration lasts 15 days
- Racked into barrel by gravity
- Aged for 18 months in used Burgundian barrels
- Grapes come from *grand cru Sommerberg*

Crémant d’Alsace:

- Racked into tank by gravity
- Dosage (extra brut): approximately 3 grams/liter
- Bottles aged *sur lattes* for minimum 24 - 30 months
- Bottles rotated by hand
- 2012 Disgorgement: July 2015